

## Łęcka! co? ...

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **70.2**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Fermentables

| Type           | Name                        | Amount       | Yield | EBC |
|----------------|-----------------------------|--------------|-------|-----|
| Liquid Extract | pilznenski ekstrakt słodowy | 3.4 kg (85%) | 80 %  | 621 |
| Liquid Extract | WES ekstrakt słodowy jasny  | 0.6 kg (15%) | 80 %  | --- |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | lunga   | 10 g   | 60 min   | 11 %       |
| Boil    | lunga   | 15 g   | 30 min   | 11 %       |
| Boil    | izabela | 10 g   | 15 min   | 5.1 %      |
| Boil    | izabela | 10 g   | 10 min   | 5.1 %      |
| Boil    | izabela | 10 g   | 5 min    | 5.1 %      |
| Dry Hop | izabela | 20 g   | 7 day(s) | 5.1 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 1 g    | ---        |